PAGE FOR THE HOUSEKEEPER

Valuable and Economical Recipes for Many Kinds of Wholesome and Seasonable Dishes Given Today

In this issue of the Standard, the Woman's Page is devoted entirely to Trim almost all of the fat from the pack in a barrel and various ladies and which have appeared in the daily Woman's Page is devoted entirely to Trim almost all of the fat from the pack in a barrel and sprinkle over each layer rock sait, put one cupful chopped raisins, one cupful chopped raisins, one cupful chopped nut meats, one cupful count meats, one cupful sour mick dough one cupful sour mick dough one cupful sour mick dough on the fat from the pack in a barrel and sprinkle over each layer rock sait, put one cupful sour meats, one cupful chopped raisins. Jone of boiling water.

In this issue of the Standard, the of rock sait, 1 pound of granulated works and the page is devoted entirely to Trim almost all of the fat from the ploves; mix thoroughly and warm it house division one cupful chopped raisins, one cupful chopped nut meats, one cupful solution to lard two eggs, dip the chills in portion of a nice yellow lesser and success and success and solution and two eggs, dip the chills in pound of salt, 8 ounces of saltpeter.

Trim almost all of the fat from the gloves; mix thoroughly and warm it thoroughly soft: press and the bring until thoroughly soft: press one cupful chopped raisins, one cupful chopped raisins.

In this issue of the fat from the gloves; mix thoroughly and warm it to cool land pour cupful sour meats, one cupful chopped raisins.

In this issue of the fat from the gloves; mix thoroughly and warm it to cool land pour cupful sour mick to cool land pour the fat from the provide and the provide raisins, one cupful chopped raisins.

In this issue of the fat from the gloves; mix to clip them from the paper and add remain on the top of the meat. Keep They are all practical, economical corn cobs. Bank the fire with dampen. ones and will be a valuable addition ing depends upon taste, whether desirto any lady's scrap book. Today's ed well cured or under cured. next Saturday another collection will be given on the Woman's Page and ket, plate, cross ribs, etc. The pieces in this way all the Standard recipes for corning should be cut into unimay be easily clipped out and saved eight inches square, to cure and pack Letters on the "High Cost of Livnicely. The meat should be thoroughly chilled, but not frozen. fing" are to be continued and house-

the Woman's Page lady that she may keep it for future reference or correspondence. Address, Woman's Page thoroughly and make a new brine The Editor, Standard, 360 Twenty-fourth

APPLES AS A FOOD.

street, Ogden, Utah.

abundance and may be obtained for

gods. It was one of the first fruits the cooled solution of lye until the grown by the Romans, it was early mixture is thoroughly combined and introduced into England, and brought from there to America. It is easily cultivated, bears fruit farther north than almost any other, and by means of grafting almost two thousand va-ricties have been produced. These facts show in part why the apple stands at the head of all fruits.

department and contributions to the apple recipes, known to be good, will gladly received by the Woman's Page editor These recipes, vouched for as excel-

lent, are berewith submitted.

Belmont Baked Apples-Wipe selected red apples, and make two cirwith syrup in pan.

leaving apple cups. To two thirds of place the pudding in an ice mold, pack the pulp, cut in small pieces, add it in ice and rock, salt and freeze it one-fourth cupful of raisins, seeded for six hours, when frozen turn it and cut in pieces, two tablespoonfuls into a chilled platter and heap whipof pecan or English walnut meats, ped cream around. It broken in pieces, two tablespoonfuls served with rum sauce. of sugar, and a few grains of salt.

Fill cups with mixture, and add fo Fruit Pudding—For a

apples in eighths, then cut eighths in been sifted; steam the powdered sugar.

Cream Salad Dressing-To one cur sour cream add one egg, slightbeaten, and one-fourth cupful of vinegar. Mix two teaspoonfuls of sugteaspoonful of pepper. Combine mix-

Apple and Celery Salad— Wipe, pare, core and cut apples in eighths; hen cut eighths in thin silices cross and cover with the paste; brush over and cover with the paste; brush over and cover with the paste; brush over a clean, tight barrel, if beaten egg and bake for 15 minred apples, scoop out inside pulp, and serve salad in shells

In a cup of flour and stir the liquid use. The spices become finer in fla-into this. Beat into a batter and set vor by long standing and are much sidered by most authorities on the aside to rise. At the end of four better. hours add to a cup of apples, pared and grated, and another cup of flour.

Sugar Cured Hams.

In this issue of the Standard, the of rock salt, 1 pound of granulated four tablespoons of cinnamon, two of salt, 8 ounces of saltpeter, t galsugar, 1 ounce of saltpeter.

The standard, the of rock salt, 1 pound of granulated four tablespoons of cinnamon, two of salt, 8 ounces of saltpeter, t galsugar, 1 ounce of saltpeter.

The standard, the of rock salt, 1 pound of granulated four tablespoons of cinnamon, two of salt, 8 ounces of saltpeter, t galsugar, 1 ounce of saltpeter.

The standard, the of rock salt, 1 pound of granulated four tablespoons of cinnamon, two of salt, 8 ounces of saltpeter, t galsugar, 1 ounce of saltpeter.

The standard four tablespoons of cinnamon, two of salt, 8 ounces of saltpeter, t galsugar, 1 ounce of saltpeter.

The standard four tablespoons of cinnamon, two of saltpeter.

The standard four tablespoons of cinnamon, two of saltpeters one cupful chopped raisins.

The standard four tablespoons of cinnamon, two of saltpeters one cupful chopped nut means, one butter and fry in hot lard like doughsugar, 1 ounce of saltpeter.

column. These are reproduced today barrel without removing weight. Have for the benefit of those who desire to the benefit of those who desire to the undissolved part of the brine to

in a cool place for about one month. ed sawdust. Length of time for smok-

How to Cure Corned Beef.

The pieces usually corned are the cheaper cuts, such as the rump, brisdesirable sizes, about

ing" are to be continued and house. One ounce of saltpeter, 25 pounds bold hints or practical suggestions of of meat, water as needed, 2 pounds of salt, 1 pound of sugar, 1 ounce of any kind will be gladly received by soda,

the Woman's Page editor and given Over the bottom or the salt, now rel sprinkle a layer of the salt, now Remember your name need not ap. then put on another layer of salt, then meat, until all is used. Save enough pear in the paper if you do not described. Just add an low to stand over night, then add the finitial or any suitable nom de plume to your article but sign your full the meat and add enough water to cover the most essential that the fruit much easier. It is given to your article but sign your full the meat and add enough water to cover the most essential that the fruit much easier. It is given to your article but sign your full the meat and add enough water to cover the most essential that the fruit much easier. It is given to your account of the meat and add enough water to cover the most essential that the fruit much easier. It is given to your account of the meat and add enough water to cover the most essential that the fruit much easier. It is given to your account of the meat and add enough water to cover the pumpkin. Then boil the mixture in the preserv-ing in the mixture in the pumpkin is tended.

Cut our scheness and doctor bills, then being the mixture in the preserv-ing in the pumpkin is tended.

Pumpkin Pie.

Pie Crust—One cup of flour. one fourth cup of courtle and raisins must be well ing kettle until the pumpkin is tended.

Pumpkin Pie.

Pumpkin Pie.

A treat' A homemade pumpkin pie.

Then boil the mixture in the preserv-ing kettle until the pumpkin is tended.

Pumpkin Pie.

A treat' A homemade pumpkin pie.

Then boil the mixture in the preserv-ing kettle until the pumpkin is tended.

Then boil the mixture in the pumpkin is tended.

Figure to your out of the mixture in the pumpkin is tended.

Then boil the mixture in the pumpkin is tended.

Full to your out of the mixture in the pumpkin is tended.

Then boil the mixture in the pumpkin is tended.

Full to your out of the mixture in the pumpkin is tended.

Then boil the mixture in the pumpkin is tended.

Full to your out out of the mixture in the pumpkin is tended.

Then boil the mixture in the pumpkin is tended.

F pear in the paper if you do not desail for a good layer over the top. Al-sire it to be printed. Just add an low to stand over night, then add the name and address to your letter to board-cover to hold all under the water. The meat is thoroughly corned to the bottom of the cake in about one month If the brine becomes ropy, take out the meat, wash

> saltpeter may be omitted as desired Hard Soap Without Boiling.

In a stone jar or fron pot dissolve water, stirring with a stick. Allow so-Many delicious, appetizing dishes lution, which will immediately become may be made from the apple which is bot, to cool Melt six pounds of grease. lution, which will immediately become grown in Utah in such variety and shundance and may be obtained for salt, and when entirely melted allow to cool sufficiently to bear yourw hand in it. When grease becomes of this Scandinavian legends affirm that temperature, and not before, stir in the apple was the favorite food of the the cooled solution of ive until the grops from the stirrer the thickness of honey. Stir thoroughly but no longer than necessary. Poor into wooden box lined with muslin. Cover with blanket

stands at the head of all fruits.

Recipes in which the apple is a boil with one quart of water. Pour incomponent part will be given in this to box again and proceed as before.

bolling water for five minutes; take off the second skin and boll them again until they are tender; press them through a sleve; cut a quarter pound of candied fruits into small pieces, cover with quarter cup sherry and let stand for a half hour; cook half en account of the second skin and boll them again until they are tender; press them through a sleve; cut a quarter is no excuse for forgetting any ingredient or for allowing a cake to stand—the fire meanwhile burning.

In all cake making there are definite preparations before the actual mixing. If these are followed there are dust to make the mixture of the preserving kettle. Cover and set at the side of the range to steam and simmer until broken and until the stand for a half hour; cook half en account of the crack-or dust to make the mixture of the preserving kettle. Cover and set at the side of the range to steam and simmer until broken and until the stand for a half hour; cook of each, leaving a three-fourths-inch half cup currants and half cup of stonof each, leaving a three-fourths-inch band around apple midway between stem and blossom-ends. Put in bak-drain them through a cloth, add one ing-dish, sprinkle tops generously with sugar, and add boiling water to cover bottom of pan. Bake in a hot cup of sugar; turn this into a freezer battle and particularly walls and one cover bottom of pan. Bake in a hot cup of sugar; turn this into a freezer battle and grind until balf frozen; then reoven until apples are soft, basting and grind until half frozen; then remove the paddle and with a long-han-Stuffed Apples—Wipe, then remove the paguate and the chestnuts, the not be easily removed roll it with fruit and one teaspoon of vanilla, two your foot on the floor about three a thick slice from the stem-end of teaspoons of rum and half cup of

Fruit Pudding-For a fruit pudding cach two teaspoonfuls of boiling wa-chop up two cups of suet; add two ter. Put in pan, add boiling water to cups of fine bread crumbs soaked in a cover bottom of pan, and bake long cup of grapefulce, half cup brown sugenough to soften the apple, but not ar, half cup molasses, quarter tealong enough to have the cups lose spoon salt, a small grated nutmeg and three well beaten eggs; mix these well, and into the mixture stir half App's Fritters—Mix and sift one and one-third cupfuls of pastry flour, ped English walnuts, one cup seeded two teaspoonfuls of baking powder, and chopped raisins and quarter cup and one-fourth teaspoonful of sait of chopped candied orange peel, all Add two-thirds cupful of milk gradu well dredged with flour to prevent while stirring constantly, and their sinking to the bottom; beat into one egg well beaten. Wipe, pare, this half cup of flour, into which two oven. es in eighths, then cut eighths in been sifted; steam the v hole, packed slices crosswise. Stir apples into in a well greased mold for three hours. Drop by spoonfuls into bot it can be kept for two or three weeks and fry until delicately after it has been cooked; in fact, it Drain and sprinkle with improves with keeping. When ready to use, reheat it, and before serving trim it with nuts and serve with brandy sauce.

English Mince Ples-Take pound of raisins and one pound of curspoonful of mustard, add one-eighth and brown sugar, finely chopped rind rather quick oven. tures, put in double boiler and cook and juice of both, a glass of brandy stirring constantly until mixture a teaspoon of mixed spices and half pound chopped almonds; mix all in the animal heat is out. The curing Apple and Celery Salad— Wipe, for two weeks before using, when to forty-eight hours after staugutering for two weeks before using, when to forty-eight hours after staugutering for two weeks before using, when to forty-eight hours after staugutering for two weeks before using, when to forty-eight hours after staugutering spice cake which one woman success-to-like in thin slices cross pastry, fill them with the mincement cooling and freshness. It should not fully made:

Melt one square of baking chocolate

Raised Apple Biscuit.

Scald a cup of milk, put in a tablespoon of butter and set aside unblespoon of powdered allspice, two blespoon of butter and set aside unblespoon of powdered allspice, two cheap a piece of mear too large for one teaspoons of powdered mace and one cooking. This may be cured for later til lukewarm. Add a tablespoon of grated nutmeg, mix thoroughly and use sugar and 1-2 yeast cake dissolved sift twice; put away in a tight glass S. in warm water. Sift teaspoon of sait jar or tin box and keep ready for safe preservatives. Borax, boracle in warm water. Sift teaspoon of sait jar or tin box and keep ready for safe preservatives. Borax, boracle in a cun of flour and stir the liquid use. The spices become finer in fla-

through which a half teaspoon of bak- of lean beef and boil it; chop it fine, also be avoided. Saitpeter ing soda has been twice sifted. Let twice as much of chopped green, tart to give the meat a bright color. this rise an hour in a warm place, then form into round, flat cakes, put them close together in a pan, let them rise to twice their bulk and bake them rise to twice their bulk and bake in a steady oven. Split while hot and considered harmoul. The pounds of corrants, picked over, washing the rise to twice their bulk and bake them rise to twice their bulk and bake and dried, half a pound of citron, cut up fine, one pound of brown sugar, considered harmful.

How to Sait Pork.

Rub each piece of meat with pure, cut up fine, one pound of brown sugar, fine sait and pack closely in a barone quart of cooking molasses, two relor stone jar. Let stand over night quarts of sweet cider, one plnt of if the pork is cut into small pleces coiled cider, one tablespoon salt, one it will pack and cure better The next One successful farmer's way:

Ten quarts of pure water, 4 pounds mace, one tablespoon of allspice and

For 100 pounds of meat: Ten pounds

ARMOUR'S HINTS ON CAKE MAKING Heating the Oven.

Heating the Oven.

In making cakes, the first thing to attend to is the oven. In order to lell if it is at the proper heat, a piece of white paper should be put in the oven; if it remains white or turns a very pale brown, it is too cool, if it turns deep brown at once, it is too hot. If a coal brown at once, it is too hot. If a coal store is used, all soot that may have collected in the oven must be removed.

LEMON COCKIES.

all fat. Chop the veal very fine and add to it one-quarter of a pound of recipe by "An Observer" today for two add to one-quarter of a pound of reasons. First, because the recipe in rhyme called forth inquiries from othe brown at limits and at the interval of dissolved gelatin, and the interval of the poem, asks for an original copy, and the interval of the cookies. Brush over the tops of the cookies. Brush over the tops of the cookies with a mixture of egg and water in equal quantities and, while

Evening Standard Below I am point of Ogden's clever housekeepers.

A good digestion waits on appetite.

A good digestion waits on appetite. so as to be quickly baked through oven. Kindness Mrs. F. F. do not require such a quick oven or they will get hardened on the outside before they are cooked through. The baking, therefore, enould be more gradual, although an ven that is too hot is better than one that is too at cool.

Preparing Fruit,

most essential that the fruit be for if at all damp it will sink

Get the Pan Ready. For a cake made with shortening, he pan should be greased with lard. Butter must not be used for this our pose, as it burns too eastly. The pan should then be dusted with flour, but if the cake is one necessitating long one can of lye with one quart of cold cooking the pan must be lined with one thickness of white paper. It is not necessary to grease the pan for sponge cake; simply dust it with flour, as it contains no shortening and will not stick

Shortening. The shortening is a very important ingredient. In cake making it will be found that pure leaf lard is better than butter. This is due to its purity, wholesomeness, and to its uniform It is quite pure, and the never varies. As it contains quality. standard never varies. As it contains no water (and it is well known that

THREE NEW WRINKLES rolls and note the wonderful effect
Cut new cake with a knife wrapped
Cut new cake with a knife wrapped
Si large onions, 3 red peppers. Chop water

milk, slightly warmed. Add 2 tablespoons of white sugar, a teaspoon of salt and 1-2 of a yeast cake dissolved in warm water; stir in en flour to make a soft dough, work all together well and set to rise at night. In the morning knead thoroughly and make up into rolls; set these closely together in a tin-it should be a round tin to be "like mother used to make. Let them rise to twice their original bulk and bake in a steady

Beaten Biscuit.

Work a tablespoon of lard into cups of flour to which has been added a scant teapsoon of salt. Stir into this milk and water in equal parts to make a stiff dough-as stiff Lay this on a block of wood and beat steadily 10 minute with a rolling pin or with the flat side of a hatchet. Cut into round on top and bake in a

Curing Meats.

Meat should never be salted until with lemon sauco.

Secure a clean, fight barrel, if a over hot water, add one-fourth cup-large amount of meat is to be cured. full light brown sugar and one-fourth A molasses or syrup barrel does nice-Mixed Spices-Take two table- ly. A small amount of meat may be stirring

subject to be injurious to the health The patent preparations which are on Mince Meat-Get about four pounds the market for preserving meat should

made. A little baking soda may be Cover a pound of coarse veal with added to the brine to sweeten it. cold water and boll slowly. When Keep in a cool, moist cellar if possible.

collected in the oven must be remov-ced, as this would retard the heat small cakes require the hottest oven cake crumbs mixed. Bake in a steady

PRESERVED PUMPKIN.

to each pound add one pound of sus-to each pound add one pound of sus-ar. When thoroughly mixed add a spoonful allspice. The spoonful suspect of the ar When thoroughly mixed add a spooning and the spooning are with the mixture in the preserver Bake a golden brown. "SAMANTHA."

CORNMEAL MUSH.

There will be enough boiled at one seeds and bake it skin side down in me for 2 meals. Put 2 quarts of oven until tender. Scoop out pulp and water on in top of double holler. When sift it through colander boiling add 3 cups yellow cornment for one pic, if baked in a deep plate, slowly and 3 teaspoonfuls salt. Boil two cups pumpkin, two cups rich slowly and I teaspoonfuls sait. Boil two cups pumpkin, two cups rich slowly, stirring slowly until it has scaled milk, one beaten egg, one thickened, then put the top of boil-cracker rolled fine, one-half cup suger in the water and boil 3 hours, or ar, one level teaspoon sait, flavor valeave on coal range all night. When nilla or maple. "MRS. J. G." you use gas, keep over the simmer-er, which is turned low all night. Use half for much and milk; the other cut the tops from green peppers half put into square pan to cool. The and with a sharp knife extract all next morning cut into half inch slices, seeds and white membrane. Lay the dust with a little flour, put on a peppers in a how! pour boiling water griddle which has been brushed with over them, and leave until cold, thus

Mix 3 cups thick stewed and sleved Moisten this mixture with a good pumpkin, 2 cups milk, 1 cup sugar, 1 gravy or a little soup stock. Set or carpet and set in a warm place for two or three days; empty out and cut to convenient shapes.

If soap is streaky it has not been stirred thoroughly. Cut small and reboil with one quart of water. Pour into box again and proceed as before.

Nesselrode Pudding—Peel about a cut so large chestnuts; put them into boiling water for five minutes; take off the second skin and boil them.

butter contains sixteen per cent), it will be readily seen why a cake made to convenient shapes.

If soap is streaky it has not been stirred thoroughly. Cut small and reboil with one quart of water. Pour into box again and proceed as before.

Nesselrode Pudding—Peel about a cut said add a pinch of salt. Use less because leaf lard is richer than butter.

In all cake making there are defi
off the second skin and boil them.

butter contains sixteen per cent), it will be readily seen why a cake made with nutmeg and small salt, 2 eggs; season to suit faste with nutmeg and small shirt proposed in the stuffed peppers sade by side in a mouth fast with nutmeg and small shirt provide in the stuffed peppers sade by side in a much longer than one made with butters. And, of course, the economy of its use is apparent to every house-with the finance. Do not use too list in gravy or a little soup stock. Set the stuffed peppers sade by side in a much string and pour around them a smouth of cinnamon. Do not use too list is sue is apparent to every house-with put the flavor. Line 2 give plates, but the stuffed peppers sade by side in a much stuffed peppers and butter. Set will not s

milk; add a small piece of butter, minutes. At the end of that time add pepper and salt to taste and return to a pound of warmed sugar for every stove, allowing the mixture to boil up pint of juice. Boil up once, remove briskly for 4 or 5 minutes, being from the fire, and pour into glasses, careful not to allow it to burn. You To open a tight can, if the lid can will find that turnips cooked in this ot be easily removed, roll it with

Cut new cake with a knife wrapped in paper and see how nicely it slices. If the belt of the machine has become loose and you want to run the machine at once, try putting a few drops of machine oil on the belt.

Solvent is large onlons, 3 red peppers. Chop all very fine, mix, add 5 cents' worth white mustard seed, 5 cents' worth celery seed, 6 level teaspoonfuls of sait, 4 very scant pints of sugar, 6 pints of vinegar. Bring to a boil and considerable of the machine at once, try putting a few drops of machine oil on the belt.

Solvent is large onlons, 3 red peppers. Chop add a little sweet milk, salt and peper and a liberal piece of butter. Thicken with little flour rubbed in milk or water. They will be ready from oven, scrape from ring for the milk or water. They will be ready for the most of the most of sugar, 6 pints of vinegar. Bring to a boil and only the flow of the most of sugar, 6 pints of vinegar. Bring to a boil and the flow of the most of sugar, 6 pints of vinegar. Bring to a boil and the flow of the most of sugar, 6 pints of vinegar of Reader.

CARROT JAM

Boll the carrots until they are ten-der, drain them and mash them through a colander. For each pound sugar and the grated rind and juice of

PUMPKIN PIE

One teacup pumpkin, half pint sweet ilk, 1 egg, half cup sugar, butter the size of a hazel nut, I teaspoon ginger, half teaspoon cinnamon, half teaspoon grated nutineg, 1 white of an egg on top, H. P

SWEET POTATO PIE.

One pint of mashed sweet pota-coes, 1 cup of sweet milk, 1 cup of sugar, a piece of butter, 4 eggs. Sea-son with nutmeg and a dash of lemon (not too much); pour into crust lined

BROWN-TOP PUDDING.

Put into a pudding dish silces of stale cake, pour over it a custard fla-vored with lemon; cover the top with a meringue; bake brown; serve

cupful hot water. Cook until smooth, constantly. Cream together one-half cupful butter and one and one-half cupfuls brown sugar; add two eggs, the hot chocolate mixture, two teaspoonfuls cinnamon, one tea-

The World Knows

the best preventive and corrective of disorders of the digestive organs is the gentle, harmless, vegetable, always effective family remedy

BEECHAM'S

VEAL LOAF.

done, drain and set the liquor where will cool quickly, then skim off

sending a recipe for pumpkin p which is both good and economical: One quart stewed pumpkin (with water thoroughly cooked out). Two Whittier's poem on the pumpkin pie? eggs, well beaten, one cup sugar, one it will be given in the Woman's de-

spoonful sait, water to make rather "Get the flour ready to sift stiff dough. Cut pumpkin in quarters, take out And backward your mind will quickly

Stuffed and Baked Peppers. drippings and brown on both sides.

Do not fry in fat. Mush prepared in this way is very good. E. L. F.

Drain, wipe, and fill with a mixture made of one part boiled rice and two parts chopped and seasoned cooked meat-beef, mutton, lamb, or chicken.

preserving bettle. Cover and set at the side of the range to steam and salt the same; simmer until broken and until the Salt the same; simmer until broken them, then Sift all well and sift again. MASHED TURNIPS.

Slice thin and boil until tender a dozen medium sized turnips; pour off the water, drain dry, mash fine and pour over a liberal amount of sweet milk; add a small users of butter with the first broken and until the juice flows freely from them, then stew until the fruit is broken into bits. Turn into a jelly hag and allow all the juice to drip out; return this to the fire and boil for twenty milk; add a small users of butter.

Peel and cut into small squares, or pieces of equal size, raw potatoes: Or you'll be cheated in the under-Four large heads of cabbage, 4 or two green peppers, and add boiling large onlons, 3 red peppers. Chop water to cook. When nearly doce

Scalloped Tomatoes.

Pour off nearly all the juice from tered dish, then a layer of tomatoes seasoned with pepper and salt and a little butter and sugar; continue till cup of milk;
little butter and sugar; continue till cup of milk;
dish is full, finishing with bread crumbs; cover and bake until hot.

Five spoonsful of sugar will sweeten enough then remove cover and brown.

Cauliflower and Cheese Cook cauliflower in salted water, cover with drawn butter sauce, then with grated eastern chaese or parmesan and place in a hot oven until

Baked Onions

Boil until tender, drain and cut in halves or leave whole if preferred;

Creamed Cabbage

our; drain off water, put in a pices of butter, season and pour over enough cream or milk to almost cover cabbage; heat to boiling point and serve. This will be found a very old way of serving. To make it, covering the covering to the covering it when prepared in this manner.

Stuffed Egg Plant.

Cut the egg plant in half; remove inside leaving shell one-fourth inch spoonful cloves, one-half teaspoonful thick; boil the inside when tender, add one large tablespoon bread crumbs, a little chopped onion, a tiny bit of garlic and a small piece of butter; season with salt and pepper; fill shells with the mixture, sprinkle bread crumbs and grated cheese over tops and bake about 20 minutes. One egg added to every two egg plants is a great improvement.

Stuffed Chill Peppers.

Take a half dozen large, green peppers and brown on top of stove; when done peel carefully and make a cold meat chopped fine;

crumbs and fry in butter or oil. Serve erate oven until firm to the very AUNT JEMIMIA'S PUMPKIN PIE.

am one of Ogden's clever housekeepers, ple, who can write as well as make a de Will E. C. D. submit to us a copy of

Cut one large yellow pumpkin into half pint sweet milk, one-half partment if a copy can be obtained fairly small pieces. Weigh these and teaspoonful each of cinnamon and "He lives in vain, he who may die. Mix all ingredients until smooth. Just pass the subject and go right on Only a recipe to cure all ills, Cut our sickness and doctor bills,

drift To the time when Millie, Uncle and Joe.

Sister Sue, and her Sunday beau, Miss McLane and Prof. Krouse Ate Xmas dinner at our house, Lunch that day was not a fake, Custard pudding and chocolate cake,

Chicken, dressing and sauer kraut, doughnuts, everyone left them out It didn't take long to tell the why When mother brought in the pumpkin

Tis hard to say who ate the most,

Decision chose the eldest there All eyes turned to Uncle's chair And as he held his glass on high We gave three cheers for Uncle Hy

Next in order came the toast,

Don't think I'm telling any lies.

You could see a slight in his big

Forms enough for the under crust; Baking powder, a pinch;

Be sure the table is free from dust, One spoonful of butter, one of lard; Do not mix the ingredients hard; Enough cold water to form a paste, Colder the water, better the taste. Bring the rolling pin from the bin; Roll the paste and roll it thin.

"Deep colored pumpkins are the best, And when done you may easily tell. Remove from oven, scrape from rind, Beat well two eggs and in a trice Add the eggs and then the spice: Half teaspoonful of ginger

Half teaspoonful cinnamon, big cup

Now you have the proper stuff. An article better than one can buy, Old Aunt Jemimia's pumpkin "AN OBSERVER

DEVIL'S FOOD

Put into a granite saucepan onehalf cup each of grated brown sugar and sweet milk. Boil antil thick, stirring to prevent lumps, and take from the fire. Set aside until cool. Cream one-half cup of put in a dish, pour over them a cup butter with a cupful of brown sugar, put in a dish, pour over them a cup of cream or milk; sprinkle with sait add two beaten eggs, two thirds of tablespoon of butter in small pieces, put over top and put into quick oven put over top and put into quick oven beat this batter into the boiled mix-before needed. Next day, when making the mine and when all the ingredients are blended add a pint of with a heaping teaspoonful of baking Take a firm head of cabbage, chop powder. Bake in a layer tius and put rather fine and cook in salted water together and cover with a white frost-from a half to three-quarters of an ing.

Novelty in Pumpkin Pie

nice way of cooking cabbage, and er three cups of pumpkin with wa-many who do not like cabbage relish ter and stir until tender; strain strain through a sieve; add a little meg, cinnamon and cloves, a speck of salt, two tablespoonfuls of chopped candied orange peel and a cup brown sugar. To the whole add two four well beaten eggs. Line individual scallop dishes with a rich crust, put in the mixture and bake in a hot oven for 20 minutes. A cap of sweetened whipped cream on each dish just before serving will add

The Real Pumpkin Pie. This bails from a New England

housekeeper, so it must be so. Thanksis not complete without giving day it, and rightly made it even inspired Whittier to take up his pen in its honor. The ingredients are a quart add a small piece of onion and tomato, chopped, a little thyme, parsley
and sait; then fry. When done, stuff spoonful of ginger, half a teaspoon of
the chille; make a thin batter of sait; remove the seeds and stringy

The chilles of the childes of the childes are the least harmy of the childes and sait; then fry. When done, stuff spoonful of ginger, half a teaspoon of
the childes make a thin batter of sait; remove the seeds and stringy

The childes of the childes o of rich milk, a plnt of sifted

Boil until nearly tender, then dip flour sift a little sugar and grated into a mixture of egg and bread nutmeg over each and bake in a modern the state of the britance of the state of the

HOW TO USE LEFT-OVER FAT

We reproduce the following clever, and add any other fat, such as lard or

Fresh vegetables will break or snap crisply. To cook vegetables put into boiling water, slightly salted, and boil steadily until done. After they are done, drain at once.

Dressing for Green or Wax Beans, Cauliflower or Kohirabi.

Half cup of sour cream, yolk of one egg, one small teaspoon flour. small lump butter, a little nutmeg, half cup water from the vegetables, which should be boiled in sait water. Stir together in saucepan and cook gently to prevent curdling. Add salt if necessary.

Chestnut Soup. This is a French recipe, and if any

one knows about the chestnut it is a Frenchman. It is considered an essential of diet in some form or other in his native country just as we use the potato and the oriental uses rice. Moreover, it is a soup that lends itself peculiarly to the season. It re-quires a quart of chestnuts, and these must boil for an hour in one and a half quarts of bouillon until somewhat reduced in quantity. Have some previously cooked carrots and turnips diced and add to the soup before serving with a few cooked asparagus tips (the canned will do). Also force through a sieve a little white chicken meat and you have a fine thing. The chestnuts may be shelled and blanched for this puree very easily if an incision is made in the shell and they are allowed to boil for a minute and are then put in the oven in a greased pan for about seven minutes. Chestnuts are richer in food value than either potatoes or rice, which also should be remembered

Joint up two fowls or three half grown chickens; ade a few strips of salt pork and simmer a half hour; remove the larger bones and arrange the joints carefully in a deep earthen dish; reduce the liquor to two into The finer the flour the better the of sweet cream and thicken; season with celery, salt and paprika and pour over the chicken. Let the crust be a rich biscuit dough, melt only the half cup of butter necessary for a quart of flour, and add it warm to the milk instead of rubbing in, place a paper funnel or cone in the center of the ple, a hole having been made for the purpose and after by-called. Be sure the oven is well heated for purpose, and after brushing paste over with milk or milk mixed with yolk of egg; bake for 30 minutes.

Baked Hubbard Squash.

Select a thoroughly ripe one, cut it half and remove the seeds, rcraping the inside thoroughly; bake one and a half hours in a moderate oven, then remove the thin, brown skin which has formed and with a spoon scrape the squash into a hot dish, mashing it well and adding a can of tomatoes; put a layer of A sprinkle of salt, butter, salt and pepper to taste. It bread crumbs in the bottom of buted chestnuts, and very fine in fla-

Cooked Meat for Mince Ples. In order to succeed in having good mince ple it is quite essential to cook the meat properly so as to retain its juices and strength of flavor, lect four nounds of lean beef (the neck is as good as any); was and put it into a kettle with wash it. enough water to cover it, take off the scom as it reaches the boiling point: add hot water from time to time un-til it is tender, then season with salt and pepper; take off the cover and let it boll until almost dry, or until the juice has bolled back into the meat. When it looks as though it was besified and stringy bits should be well picked out before chopping. MRS. P. O."

Turkey Tetrazzini.
A restaurant in New York serves a delicious entree named after "Our Luisa," the famous prima donna, Here Slice small, thin pieces of turkey previously cooked into a cream sauce to which some cooked spaghetti is added, also a little grated cheese and some very thin slices of mushrooms cut crossways. This is served in the dish in which it is cooked, and some bread crumbs are browned over the tor

A Skin of Beauty is a Joy Forever.

